

V. negar p.e

Beat 3 egg yolks until thick + lemon-colored. Add 3 egg whites + beat again. Add $\frac{1}{4}$ c flour, 2 c light brown sugar, $\frac{1}{8}$ t salt, mixing well. Add $2\frac{1}{2}$ c. boiling water a little at a time, stirring constantly. Blend in 3T molasses, $\frac{1}{4}$ c butter. Stir in $\frac{1}{2}$ c cider vinegar, 1t vanilla, $\frac{1}{2}$ t cinnamon, pinch nutmeg. Pour into 9" unbaked crust; bake @ 350° until set ($\frac{1}{2}$ hr or more?)

Amber pie

Blend together 3 egg yolks + $\frac{1}{2}$ c ea. cream + strawberry jam. Stir in $\frac{1}{4}$ t salt, 2T melted butter, 1t vanilla. Pour into unbaked 9" shell. Bake @ 325° 35-40 min or until filling thickens.

Beat 3 egg whites w/ $\frac{1}{2}$ c sugar until stiff. Frost the pie, bringing the meringue out to cover entire surface. Bake @ 350° until golden.

Pancakes

Beat 2 eggs; add 2 c rich milk, 5T melted butter or dripping. Stir into 2c flour sifted w/ 3T sugar, 1T baking powder, $\frac{1}{4}$ t salt. Do not overbeat. Let sit.

Stiff gingerbread

cream $\frac{1}{3}$ c ea. butter, brown sugar. Beat in 1 egg, $\frac{1}{2}$ c molasses.

Combine $1\frac{3}{4}$ c. flour, 2t ginger, $\frac{1}{2}$ t cinnamon, $\frac{1}{8}$ t mace, $\frac{1}{2}$ t salt, $\frac{1}{2}$ t baking soda } mix well. Chill + roll out on lightly floured board to $\frac{1}{4}$ ". Lay onto greased + floured baking pan; bake @ 350° for c 20 min.

DRIED APRICOT PIE

Wash 1lb dried apricots in warm water. Cook w/ water to cover, simmering until water gone (~ 30 min). Cool. Add 2 beaten egg yolks to 4T butter creamed w/ $1\frac{1}{2}$ c sugar. Add $\frac{1}{4}$ t cinnamon, $\frac{1}{8}$ t salt, $\frac{1}{2}$ t ginger, $\frac{1}{2}$ t cinnamon. Blend smooth. Stir together 3T cream, apricots, egg mixture. Spoon into unbaked 9" crust. Bake @ 350° until firm (~ 30 min or more). Beat egg whites w/ 4T sugar until stiff. Pile upon cooled pie. Brown @ 325° for ~ 20 min.

CARROT PIE

Combine 1c mashed cooked carrots, $2\frac{1}{3}$ c l. brown sugar, 2T honey, 1c cream or milk, $\frac{1}{8}$ t salt, 2 eggs, $\frac{1}{2}$ t ginger, $\frac{1}{2}$ t cinnamon. Blend smooth. Pour into unbaked 9" crust. Dust w/ nutmeg. Bake @ 400° until filling firm.

BIRD'S NEST PUDDING

Draw 2 pts canned peaches. Put in bottom of buttered 2 qt baking dish. Mix 3T sugar, 2T butter, 1egg, beaten, 1c milk, 1c flour, 1t baking powder, $\frac{1}{4}$ t cinnamon. Pour atop peaches. Bake @ 350° 35-40 min.

APPLE SNOW

Beat 2 egg whites w/ 1c sugar + $\frac{1}{8}$ t cream of tartar. Add 1c applesauce, $\frac{1}{8}$ t salt, $\frac{1}{2}$ t vanilla or lemon extract. Beat well; spoon into serving dishes + chill.

COCOA CAKE

Mix together 4T cocoa
2T sugar
2T water

Cook together 1 min

Cream together 4T butter
and $\frac{2}{3}$ c sugar
beat in 1 egg
until mixture is light + fluffy

Combine $\frac{1}{3}$ c flour
and 2T baking powder
Sift together $\frac{1}{2}$ t baking soda
 $\frac{1}{8}$ t salt

Stir together

Stir together

Add $\frac{1}{2}$ c rich milk + 1t vanilla. Beat 1 min. Pour into greased + floured 9x5x3 loaf pan. Bake @ 350° about 25 min. Frost. Recipe may be doubled.

RED DEVIL'S FOOD CAKE

Sift together 2c flour, $1\frac{1}{8}$ t baking soda, 1t baking powder, $\frac{3}{4}$ t salt, $\frac{1}{4}$ t each cinnamon, nutmeg, cloves, 1c sugar.

Add 1c brown sugar, 1c sour cream, 2 eggs one at a time. Beat 2 min.

Melt 3 squares baking chocolate in $\frac{1}{2}$ c boiling H₂O, stir in 3T melted butter. Add this to above batter. Beat 1 min. Stir in Vanilla. Spoon into 2 greased + floured 9" layer pans. Bake @ 350° for 25-30 min.

FROSTING

Boil $\frac{1}{4}$ c sugar in 2T H₂O for 1 min; add 2 squares chocolate. Cool. Beat in 1 egg, $2\frac{1}{3}$ c powdered sugar, 3T butter. Beat until creamy.

1-2-3-4 cake

Cream together 1c butter, 2c sugar. Add 4 egg yolks, beating well. Stir in 1t vanilla or lemon extract. Beat 2 min. more.

Sift together 3c flour, 4t baking powder, 1t salt. Add to above mixture in 3 batches, alternating w/ 1c milk ($\frac{1}{2}$ c x 3). Beat + stir until velvety.

Beat egg whites until stiff and fold in. Pour into 3 8" layer pans well greased + floured.

Bake @ 375 for 25-30 min.

CREAM CHOCOLATE FROSTING

Blend 4 oz baking chocolate w/ $\frac{1}{2}$ c cream in top of double boiler. Warm over low heat until choc. melts. Add 1t sugar, $\frac{1}{8}$ t salt. Cook ca 12 min or until sugar is dissolved. Combine 2 egg yolks w/ $\frac{1}{4}$ c sugar, beat well. Pour hot mixture over yolks; add 3T butter and return to fire for 1 or 2 min stirring constantly. Stir in 1t vanilla and let cool slightly. Beat until thick + creamy.

BROWN SUGAR CHOCOLATE ICING

Combine 1c brown sugar, 4T cocoa, 3 slightly beaten egg yolks, 1c light cream, 1T butter. Cook until thick over med. heat. Stir in nuts +/or raisins, $\frac{1}{2}$ c. each, if desired. Beat to cool.

SNOW ICE CREAM

Mix in LARGE bowl: 1 qt cream, 1c sugar, $\frac{1}{8}$ t salt, 1t vanilla. When sugar is dissolved, stir in fresh, clean snow until mixture is thick.

Custard cream pie

Scald 2c rich milk over H₂O, add to mixture of $\frac{1}{2}$ c sugar, 5T flour, $\frac{1}{4}$ t salt, stirring carefully. Pour into double boiler, stir until thick. Cover and simmer 20 min, stirring occasionally. Beat 4 egg yolks. Add to them a little of the hot mixture, and add them to the double boiler. Cook 3 min. Beat in 1T butter and 1t vanilla. Cool partly + pour into baked 9" pie crust. Beat 4 egg whites stiff, adding 4 to 6T sugar. Frost the pie + bake in 325° oven until meringue is browned.

Beat 2 eggs. Combine 1c sugar, $\frac{1}{4}$ t salt, $\frac{1}{4}$ t nutmeg, 1T flour, 2T vanilla, $\frac{3}{4}$ c melted butter.

Mix 1/2 c molasses, 1/2 t baking soda, $\frac{1}{2}$ c boiling H₂O. Pour into crust + sprinkle crumb mixture on top.

Bake @ 400° 8-10 min; lower heat to 325° and bake 35-40 min. more.

Shoe fly pie

Blend together $\frac{1}{2}$ c flour, $\frac{1}{2}$ c butter, $\frac{3}{4}$ c brown sugar until crumbly. (cinnamon)

Lique 9" pie pan w/ unbaked crust.

Mix 1/2 c molasses, 1/2 t baking soda, $\frac{1}{2}$ c boiling H₂O. Pour into crust + sprinkle crumb mixture on top.

Bake @ 400° 8-10 min; lower heat to 325° and bake 35-40 min. more.

Beat 2 eggs. Combine 1c sugar, $\frac{1}{4}$ t salt, $\frac{1}{4}$ t nutmeg, 1T flour, 2T vanilla, $\frac{3}{4}$ c melted butter.

Stir 1t cider vinegar into 1c buttermilk. Blend all ingredients.

Bake in 9" unbaked crust in 350° oven until filling is set (2 hr?)

Virginia Buttermilk Pie